



Boca | Lago

C O U N T R Y C L U B



*Baby Shower*

PACKAGES



*Congratulations and Welcome to Boca Lago Country Club!*

Our Culinary Staff is proud to present an array of menu options for your selection. We encourage any special requests as we are experts at custom designing menus to our client's individual preferences.

Our Professional Staff attends to every detail to ensure a memorable experience. We are committed to making your dreams come true on this very special occasion!

*Jen Marden*

Jen Marden  
Catering Manager

# *Brunch Buffet*

## *Deluxe Boca Lago Salad Bar*

Baby Greens & Romaine Lettuce

Assorted Salad Bar Toppings

Two Chefs Specialty Salads

Tomato & Onion Platter

Assorted Salad Dressings & Vinaigrettes

Fresh Artisan Rolls & Butter Rosettes

## *Omelet Station with Attendant*

Omelets Made to Order with Regular Eggs, Egg Whites & Egg Beaters

### **ASSORTED FILLINGS TO INCLUDE:**

Sautéed Onions, Mushrooms, Bell Peppers, Broccoli Florets, Diced Tomatoes, Ham, Scallions, Bacon, Nova,  
Low-Fat Mozzarella & Cheddar Cheeses

(One Chef Attendant \$150)

## *Hot Silver Chafers*

Cheese Blintzes with Sour Cream & Strawberry Sauce

Smoked Crisp Bacon Strips & Sausage Links

Cinnamon Vanilla French Toast with Maple Syrup

Yukon Gold Breakfast Potatoes

## *Breads & Assorted Pastries*

Assortment of Jumbo Sliced Bagels, Bialys, Lunch Rolls & Pastries, Regular & Fat Free Cream Cheese &  
Fresh Fruit Preserves

## *Desserts*

### **ASSORTED DELECTABLE DESSERTS**

## *Beverages*

Fresh Orange & Grapefruit Juices, Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Iced Tea,  
Assorted Herbal Teas, Whole Milk, Skim Milk & Half & Half

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\$50 per person

Liquor and Wine charged by Consumption or by Bar Selection

(Note: Minimum buffet requires 35 attendees and a \$3 per person surcharge will apply for groups from 35-49 guests)

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# *Deli Lunch Buffet*

## *Deluxe Boca Lago Salad Bar*

Baby Greens & Romaine Lettuce

Assorted Salad Bar Toppings

Tuna, Chicken & Egg Salad

Two Chefs Specialty Salads

Tomato & Onion Platter

Assorted Salad Dressings & Vinaigrettes

Fresh Artisan Rolls & Butter Rosettes

## *From the Deli Carving Board Corner*

### **SELECT TWO:**

Oven Turkey Breast

Kosher Salami

Corned Beef Pastrami

Beef Tongue

(One Chef Attendant \$150)

## *Accompaniments*

Assorted Fresh Sliced Bread

Lettuce, Tomato & Onion Platter

Kosher Sour Pickles & Sour Tomatoes

Deli Mustard & Mayonnaise

## *Sweet Treats Table*

Seasonal Fresh Fruit Cup Display Assorted Pies, Cakes, Brownies & Sugar-free Assortment

## *Beverages*

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee, Iced Tea & Assorted Herbal Teas

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\$46 per person  
(minimum of 50 guests)

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## *Deli Buffet Enhancement*

### **COLOSSAL SIX-FOOT SUBS**

Choice of Italian, Turkey & Cheese, Ham & Cheese or Grilled Vegetable

\$9 per person

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# Poolside Barbeque Buffet

## Salad Bar

Seasonal Fresh Fruit Bowl  
Baby Greens & Romaine Lettuce  
Assorted Salad Bar Toppings

Potato Salad, Cole Slaw and  
Antipasto Pasta Salad  
Tomato & Onion Platter

Assorted Salad Dressings  
& Vinaigrettes  
Fresh Artisan Rolls & Butter Rosettes

## From the Grill

Certified Black Angus Beef Burgers

Hebrew National All-beef Franks

Marinated Chicken Breasts

## Accompaniments

Assorted Fresh Challah Kaisers & Hot Dog Buns

Potato Chips

Kosher Sour Pickles & Sour Tomatoes

Ketchup, Deli Mustard, Relish, Sauerkraut & Mayonnaise

## Desserts

Chocolate Chip Cookies & Brownies

## Beverages

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee, Iced Tea & Assorted Herbal Teas

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\$40 per person  
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## BBQ Buffet Enhancements

**CHEF'S FAMOUS CHICKEN WINGS:  
HOT, MILD OR BBQ**  
\$4 per person

**BUTTER-BRAISED CORN ON THE COB**  
\$3 per person

**BABY BACK RIBS RUBBED WITH  
CHIPOTLE BBQ SAUCE**  
\$6 per person

**FAMOUS BOCA LAGO BAKED BEANS &  
BROWN SUGAR**  
\$3 per person

**CRISPY BUTTERMILK FRIED CHICKEN**  
\$5 per person

**FRESH HERB BROILED SWORDFISH KABOBS  
WITH FRESH HERBS**  
\$7 per person

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# Lunch Buffet

## Salad Bar

Seasonal Fresh Fruit Display  
Baby Greens & Romaine Lettuce  
Assorted Salad Bar Toppings

Tomato & Onion Platter  
Assorted Salad Dressings & Vinaigrettes  
Fresh Artisan Rolls & Butter Rosettes

## Hot Silver Chafers

### SELECT THREE:

CHICKEN MARSALA  
Sautéed Chicken Medallions with Mushroom Marsala Sauce

TURKEY MEDALLIONS  
with Cranberry Chutney & House Made Gravy

FLORIDIAN CHICKEN  
Coconut Crusted Chicken Medallions with Classic Florida  
Orange Peel Sauce

MARYLAND STYLE CRAB CAKES  
with Classic Beurre Blanc

SOLE FRANCAISE  
Egg Battered Fillet of Sole with White Wine  
Lemon Butter Sauce

SCOTTISH SALMON CAKES  
Warm Shallot and Dill Cream

GRILLED SKIRT STEAK  
Caramelized Onions & Merlot Reduction

MINI CHOP STEAK  
Sautéed Mushrooms, Onions

## Starch and Vegetables

### SELECT TWO:

Duchess Potatoes  
Vanilla Sweet Potato Puree  
Pasta Primavera

Jasmine Rice Pilaf  
Julienne Vegetable Trio  
Chef's Seasonal Vegetable Medley

## Dessert

Assorted House Made Cakes, Pies, Cookies, Brownies & other Chef Specialities

## Beverages

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee, Iced Tea & Assorted Herbal Teas

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\$58 per person

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# Lunch Cold Entrées Selection

## Appetizers

### SELECT ONE:

Hot Soup Du Jour

Chef's Chilled Soup Du Jour

## Entrées

### SELECT ONE:

TRADITIONAL CAESAR SALAD: \$31

Crisp Romaine Tossed with Creamy Caesar Dressing, Homemade Herb Croutons, Grated Parmesan Cheese & Topped with Grilled **Chicken** Breast

GREEK SALAD: \$31

Crisp Romaine Hearts, Cucumber, Kalamata Olives, Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers, Feta Cheese and Greek Vinaigrette

CHINESE CHICKEN SALAD: \$31

Mixed Greens, Chilled Diced Chicken Breast, Mandarin Oranges, Snow Peas, Red Peppers, Toasted Almonds & Asian Ginger Dressing, Topped with Crispy Rice Noodles & Wonton Strips

VERY BERRY CHICKEN SALAD: \$32

Grilled Diced Chicken, Romaine Lettuce, Strawberries, Blueberries & Lemon Poppy Seed Dressing, Garnished with Sunflower Seeds & Crumbled Artisan Bleu Cheese

CHICKEN PAILLARD SALAD: \$32

Grilled Chicken Breast Topped with Provence Style Tomato & Arugula Salad with Balsamic Vinaigrette

GRILLED SKIRT STEAK GORGONZOLA: \$35

Baby Greens, Romaine Lettuce, Tomato Wedges, Gorgonzola Cheese & Grilled Skirt Steak with White Balsamic Vinaigrette

POACHED SALMON SALAD: \$34

Cold Poached & Flaked Salmon Atop Baby Greens with Cucumbers, Roasted Beets, Pecans, Goat Cheese, Bagel Chips and a Side of Citrus Vinaigrette

SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$35

Fresh Balsamic Roasted Pear Wedges, Baby Greens, Gorgonzola Cheese, Roasted Peppers, Candied Nuts, Tomatoes & Red Onions, Champagne Vinaigrette & Balsamic Reduction

## Plated Dessert

### SELECT ONE:

Tartufo Gelato

Chocolate Lava Cake

Key Lime Pie

New York Style Cheesecake

Sugar Free New York Cheesecake

Apple Blossom A La Mode

## Bread

Fresh Artisan **Lunch** Rolls and Butter Rosettes

## Beverages

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee, Iced Tea & Assorted Herbal Teas

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# Lunch Hot Entrées Selection

## Appetizers

### SELECT ONE:

BOCA LAGO HOUSE SALAD  
Organic Greens, Tomato Wedges, Sliced Cucumber &  
Spun Carrot, Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD  
Crisp Romaine, Herb Garlic Croutons &  
Parmesan Cheese, Tossed with Traditional Caesar Dressing

## Entrées

### SELECT ONE:

Entrées Served with Chef's Choice of Starch & Vegetable Du Jour

FLORIDIAN CHICKEN: \$46  
Coconut Crusted Chicken Medallions with  
Florida Orange Peel Sauce

ROASTED CHATEAUBRIAND: \$52  
Sliced Tenderloin of Beef with Red Wine Veal  
Reduction

CHICKEN FRANCAISE: \$47  
Egg Battered Chicken Breast Served with Lemon White Wine  
Butter Sauce

SUGAR CANE SHRIMP SCAMPI BROCHETTES: \$48  
Served with Classic Scampi Sauce

LEMON SOLE FRANCAISE: \$48  
Lemon Sole Fillet, Dipped in Egg, Lightly Sautéed,  
Finished with a Lemon-Caper-Parsley Sauce

CEDAR PLANKED SCOTTISH SALMON: \$48  
Honey & Grain Mustard Glaze

GRILLED PORK TENDERLOIN: \$46  
Candied Red Cabbage & Veal Reduction

POACHED SALMON FILLET: \$48  
Served with Pernod Hollandaise Sauce

SLICED CHAR-GRILLED LONDON BROIL: \$47  
with Caramelized Pearl Onions & Red Wine Sauce

## Plated Dessert

### SELECT ONE:

Tartufo Gelato  
Chocolate Lava Cake  
Key Lime Pie

New York Style Cheesecake  
Sugar Free New York Cheesecake  
Apple Blossom A La Mode

## Bread

Fresh Artisan Dinner Rolls & Butter Rosettes

## Beverages

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee, Iced Tea & Assorted Herbal Teas

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# Custom Package Upgrades

## Displays

SUSHI DISPLAY: \$16  
Assorted Sushi & Sashimi, Tempura & Chef's Contemporary  
Rolls, Soy Sauce, Wasabi & Pickled Ginger

ITALIAN ANTIPASTO DISPLAY: \$12  
Basil Caprese Salad, Dry Sliced Italian Meats, Assorted  
Cheeses, Marinated Artichokes, Anchovies, Caponata,  
Giardiniera, & Marinated Olives

CHILLED SEAFOOD DISPLAY: \$18  
Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

ICED CAVIAR: ~Market Price~  
Homemade Buckwheat Blinis, Sour Cream, Minced Onion,  
Egg Whites & Yolks

PETITE LOBSTER ROLL DISPLAY: \$15  
Tarragon & Lemon Lobster Tail Salad Served in a Toasted  
Buttery Boston Style Roll

## Dessert

Chocolate Dipped Strawberry Display  
\$5

## Sweets Table

Assorted Cakes, Pies,  
Cookies & Brownies  
\$7

## Ice Cream Bar

Assorted Toppings,  
Warm Fudge & Caramel  
\$6

## Carving Stations

### PRICED PER PERSON

ROASTED TURKEY BREAST: \$6  
Orange Cranberry Sauce & Pan Gravy  
SLOW ROASTED PRIME RIB OF BEEF: \$10  
Au Jus & Horseradish Crème

NEW YORK STRIP: \$8  
Creamy Horseradish Sauce & Shallot Demi

STANDING STEAMSHIP OF BEEF: \$7  
Jus Lie, Horseradish Crème

"HEBREW NATIONAL" CORNED BEEF & PASTRAMI: \$6

Trio of Mustards & Fresh Deli Rye

CEDAR PLANK SALMON: \$7  
Laced With Honey & Grain Mustard

NEW ZEALAND RACK OF LAMB: \$11  
Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

BAKED SALMON "EN CROUTE": \$9  
Spinach, Shallots & Filo Dough Crust

ROASTED PORK TENDERLOIN: \$6  
Sundried Fruit Compote & Port Wine Reduction

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# Custom Package Upgrades

## Action Stations

### PRICED PER PERSON

#### PASTA STATION: \$7

Al Dente Penne, Bowtie & Linguini; Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast, Italian Sausage & Assorted Vegetables  
*Wheat Pasta & Gluten Free Available Upon Request*

#### TACO STATION: \$7

Seasoned Beef & Chicken, Soft & Crispy Tortillas, Lettuce Tomato, Salsa, Assorted Toppings Including: Roasted Corn, Cilantro, Chipotle Cream & Guacamole  
*Fish available upon request, add \$3*

#### PAD THAI STATION

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce, Onion, Pepper & Garlic  
*Chicken or Pork: \$7, Shrimp or Steak: \$10*

#### STIR FRY STATION

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce  
*Chicken or Pork: \$7, Shrimp or Steak: \$10*

#### POTATO BAR: \$6

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon Bits, Whipped Honey Maple Butter

#### PETITE QUESADILLA STATION: \$6

Flour Tortillas, Assorted Cheeses, Chicken, Sausage, Steak, Tomato, Peppers, Scallions, Onions, Mushrooms, Roasted Chilies, Salsa, Pico de Gallo & Sour Cream

#### GRILLED CHEESE STATION: \$6

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie, Cheddar, Pepper Jack, Mozzarella, Swiss, Fillings: Turkey Breast, Smoked Ham, Genoa Salami, Tomato

(One Chef Attendant \$150)

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# Open Bar Selection

## *Well Brands*

Sobieski Vodka, Gordon's Gin, Cruzan Rum, Arandas Silver Tequila, Early Times Bourbon,  
100 Pipers Scotch, Seagrams 7 Whisky, Canadian Club Whisky, Seagrams VO

### **PER PERSON**

Two Hours: \$2 | Three Hours: \$ | Four Hours: \$ | Five Hours: \$

## *Call Brands - Unlimited*

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum, Cruzan Rum,  
Jose Cuervo Silver Tequila, Jim Beam Bourbon, Dewars Scotch, Jameson Whiskey  
(Includes Well Brands)

### **PER PERSON**

Two Hours: \$ | Three Hours: \$3 | Four Hours: \$ | Five Hours: \$

## *Premium Brands - Unlimited*

Grey Goose Vodka, Kettel One Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey,  
Johnny Walker Red Scotch, Johnny Walker Black Scotch, Crown Royal Whisky, Bacardi Silver  
(Includes Well & Call Brands)

### **PER PERSON**

Two Hours: \$3 | Three Hours: \$ | Four Hours: \$ | Five Hours: \$

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# Consumption Bar Selection

## Open Well Brands

Sobieski Vodka, Gordon's Gin, Cruzan Rum, Arandas Silver Tequila, Early Times Bourbon,  
100 Pipers Scotch, Seagrams 7 Whisky

## Open Call Brands - Unlimited

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum, Jose Cuervo Silver Tequila, Dewars Scotch,  
Jameson Whiskey, Jack Daniel's Whiskey

## Open Premium Brands - Unlimited

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Whisky, Crown Royal Whisky,  
Bacardi Silver Rum, Herradura Reposado Tequila

## Consumption Pricing

Well Brands \$12 per drink	House Wine \$11 per drink	Sparkling & Mineral Waters \$4 per drink
Call Brands \$14 per drink	Domestic Beer \$9 per drink	Soft Drinks \$3 per drink
Premium Brands \$17 per drink	Imported Beer \$10 per drink	Assorted Juices \$4 per drink

## From the Punch Bowl

**ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON**

Sparkling Fruit Punch  
\$50

Champagne Punch or Mimosa  
\$130

Rum Punch  
\$160

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# Private Function Amenity Fees

Facility Fee	\$500-1,200
Chef Carver/ Attendant	\$150
Uplighting (Includes 15 uplights)	\$500
White Ceiling Draping Price Quoted Per Event	
Special Linens & Overlays	\$17.50 per and above
White Folding Wood Chairs	\$4.25 each
Chivari Chairs	\$6.00 each
Chair Covers/Sash	\$6.50
Portable Bar	\$150
Extended Function Time	\$500 per hour

## Concierge Services

Printing 8.5 x 11	\$.25 per page
Invitations (Includes 2 stamped envelopes and RSVP card)	\$3.75 each
Place Cards	\$.75 each
Posters	\$25
Screen	\$75
Projector	\$150
Balloons	\$1.00 each latex / \$1.25 mylar
Beverage Station	\$100
Beverage Cart	\$125
Additional Staffing	\$25 per person/ per hour

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